



Zepaltas
Wines

2007 California Rose'

Winemaker's Notes:

I collected my saignee' from my ferments into old barrels and fermented them separately. I used some native yeast, some Grenache yeast, and also some aromatic white yeasts. I let them tick away in old barrels until bone dry, and then blended the barrels into stainless steel for a couple weeks to settle out the gross lees. The wine was then racked back to barrels where it was aged for four months in neutral oak. Malolactic fermentation was blocked to preserve the awesome acid profile. Prior to bottling in February, we filtered out the malo bugs and put it to bottle.

The resulting bottling is one of my proudest achievements. This rose' is not to be missed if you a like crispy and refreshing rose'. It is the perfect wine for this summer. This wine pairs perfectly with fresh summer salads, bbq chicken or just plain sittin' on the porch.

Many pink wines are taken for what they mostly are: a simple quaffer that is not to be taken seriously. I however feel that I have got something special on my hands. This is a complex wine that can indeed be taken seriously if you want to (you can also drink directly from the bottle too- we're not here to judge you!)

The wine is layered with aromas of strawberries, flowers and more strawberries. Seriously though, the wine is crisp, refreshing and comes in about 13.3% alcohol. There is a ton of flavor packed in but your palate will not be overwhelmed at all.

Ryan Zepaltas winemaker

wine info

80 cases produced

.7 TA
3.4 pH
13.3% alc.

